CAVIAR HOUSE & PRUNIER SEAFOOD BAR

PRUNIER CAVIAR

From our own manufacture

PRUNIER CAVIAR LOVE 2019 EDITION
This caviar's pure taste, with hints of almond and walnuts, leaves a long-lasting impression on the palate

30g	115
50g	165
125g	490

PRUNIER CAVIAR TRADITION
The fine and unique characteristics of this caviar essentially define the Prunier range; the pure taste, with hints of almonds and walnuts, lingers long on the palate

30g	60
50g	100
125g	250

PRUNIER CAVIAR SAINT-JAMES
The delicate roe impresses with its lovely long-lasting aroma and lively iodised flavour

30g	85
50g	140
125g	340

BALIK SMOKED SALMON

From our own smokery

FILLET

BALIK FILLET TSAR NIKOLAJ N°1 — 56
A rare salmon from Norwegian waters prepared and then smoked in the original Balik oven – which, having been closed in 1994, was reopened in 2010

SLICED SALMON

BALIK CLASSIC	29.50
BALIK GRAVLAX	29.50
BALIK DUO	29.50

SMOKED SALMON

BALIK TARTAR — 21.50
Balik smoked-salmon fillet, finely chopped and seasoned

TASTING MENU

Crayfish & Mango Cocktail
Served on a bed of mixed leaves and spicy mayonnaise

Tsar Nikolaj Fillet
Our signature Balik salmon fillet, served simply with crème fraîche

Mini Tsarina
Mini blinis topped with crème fraîche, Balik smoked salmon and Prunier caviar.

Balik Gravlax with cucumber
Served with dill sauce

CAVIAR HOUSE SELECTION

CAVIAR HOUSE FINEST CAVIAR OSCIETRA
A fine hazelnut aroma underscores a balanced flavour

30g	120
50g	195
125g	490

CAVIAR HOUSE FINEST CAVIAR BELUGA
With a full-bodied structure and an unrivalled development on the palate, Beluga caviar brings a unique consistency and flavour

30g	215
50g	355
125g	880

SEAFOOD BAR CLASSICS

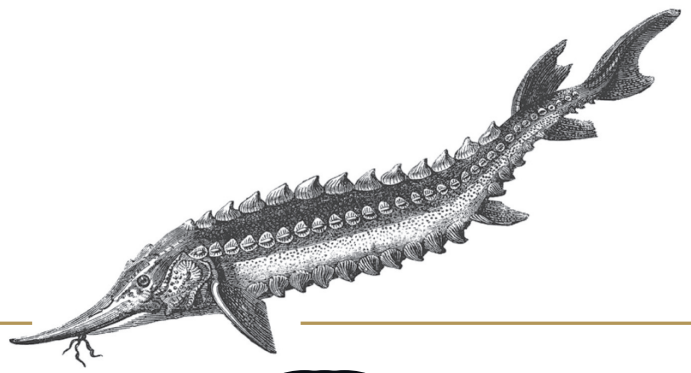
TASTE OF EXCELLENCE — 75
Caviar, salmon and foie gras – arguably the greatest delicacies produced anywhere in the world – are presented in a selection created with the ultimate know-how and passion

WHOLE LOBSTER & CAVIAR — 75
Served with a mixed-leaf salad

SCOTTISH SMOKED SALMON — 23
Finest salmon from the pure waters of Scotland

BURRATINA & CAVIAR — 27.50
Burratina served with 10g Prunier Caviar

LOBSTER ROLL — 38
A delicate mashed potato brioche roll filled with tender lobster and crayfish, dressed in a rich spicy Marie Rose sauce with cucumber and shredded lettuce. Accompanied by a side of either french fries or green salad.



3 Plates 35.00

6 Plates 65.00

OYSTERS

English · Irish

ROCK OYSTERS

3 PIECES	14
6 PIECES	26
9 PIECES	38
12 PIECES	49

NATIVE OYSTERS

6 PIECES	45

For further information regarding today's selection, please ask a member of our staff

TSARINA — 38
Blini topped with crème fraîche served with Balik smoked salmon and 10g of Prunier caviar.

SEAFOOD PLATTER — 42
A combination of Balik Classic smoked salmon, Balik Gravlax, Balik Tartar, shrimps, king prawns and an oyster,served with a spoonful of Prunier caviar and new-potato salad

CRAB SALAD — 32.50
Fresh white crab meat
(may contain small pieces of shell)

ROYAL SHRIMP COCKTAIL — 26
Shrimps and prawns, served with Prunier caviar, avocado and cocktail sauce

KING CRAB & CAVIAR — 65
Out-of-the-shell king-crab legs, served with mixed leaves and a spoonful of Prunier caviar

SMOKED SALMON AND SHRIMPS — 29.50
Smoked salmon served with succulent shrimps marinated in chilli and lime juice, served with mixed salad.

Duo of Rock Oysters
Served with shallot vinegar

Balik Tartar
Balik salmon tartar served on toasted bread

Foie Gras with Fruit Chutney
Ask a member of the team for today's selection

Stilton & Beetroot Salad
Served on a bed of mixed baby leaves

Prawn Open Sandwich
Dark rye bread topped with egg mayonnaise and prawns

MEAT & CHEESE SELECTION

CHEESEBOARD — 26.50
A selection of four cheeses, served with crackers and fruit chutney

FOIE GRAS — 26
Served with a fruit chutney

EXTRAS

MIXED GREEN SALAD	5.50
NEW POTATO SALAD	5.50
BREAD SELECTION	4.50

DESSERTS

SALTED CARAMEL & CHOCOLATE DELICE — 10.00
Grand Cru chocolate, rum syrup, salted caramel ganache, salted caramel mousse.

LEMON MERINGUE TART — 10.00
Sweet pastry, lemon curd cream, toasted Italian meringue.

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

A discretionary service charge of 12.5% will be added to your bill. Of this, 97% is paid to our restaurant and kitchen staff, with the remainder used to cover card fees, bank charges and other direct costs; Harrods will make no profit from this charge. VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.

WINE LIST

CHAMPAGNE & SPARKLING

	Glass 125ml	Bottle
Prosecco DOC Brut Harrods, Valdobbiadene, Veneto, Italy, 2018	12	49
Caviar House, Champagne Brut, NV	19	98
Harrods, Champagne Brut, NV	-	98
Caviar House, Champagne Brut Rosé, NV	20	104
Harrods, Champagne Blanc de Blancs Grand Cru Grande Réserve, NV	-	104
Brut, NV Moët & Chandon, Moët Impérial	-	128
Veuve Clicquot, Yellow Label Brut Champagne, NV	-	170
Laurent Perrier, Cuvée Rosé Champagne Brut, NV	34	175
Dom Pérignon, Champagne Vintage 2010	-	260
Krug, Grande Cuvée Champagne Brut, NV	-	320
Louis Roederer Cristal 2006, Reims	-	645

ROSÉ WINES

	Glass 175ml	Bottle
Harrods Provence Rose, Caves d' Esclans,France 2019	13	47

SWEET WINES

	Glass 125ml	Bottle
Smith Woodhouse, 10-Year-Old Tawny, Port, Douro Portugal NV	12	67
Château Filhot, Grand Cru Classé, Sauternes Bordeaux, France 2010	24	(1/2 bottle) 69

FINE WINES

	Glass 175ml	Bottle
Chateau Leoville Poyferre, Saint Julien, Bordeaux 2002	-	270
Ornellaia, Tuscany, Italy 2013/14	-	390
Chateau Lafite Rothschild 1999, Pauillac, Bordeaux, France	-	1,400
Pétrus, Pomerol, Bordeaux, France 1979	-	3,000

BEER

	500ml
Harrods lager	9.50

WHITE WINE

	Glass 175ml	Bottle
DRY, CRISP & REFRESHING		
Cantina Tollo, Madregale Pinot Grigio, Abruzzo Italy 2018	9.50	36
The Winery of Good Hope, Bush Vine Chenin Blanc, Stellenbosch, South Africa 2020	11	43
AROMATIC, CITRUS, HERBAL		
Harrods, Sauvignon Blanc, Marlborough, New Zealand 2019	13.50	48
Henri Bourgeois, La Vigne Blanche Sancerre, Loire, France 2020	16.50	63
FULL FLAVOURED AND STRUCTURED		
Harrods, Chardonnay, Margaret River, Australia 2018	14	52
Riesling Hancrafted, Martin & Anna Arndorfer, Kamptal, Austria, 2020	15	56
Gérard Tremblay, Chablis, Burgundy France 2019	16.50	63
Toques et Clochers, Limoux Chardonnay, Haute Vallée, Languedoc-Roussillon, France 2016	-	57
Domaine Henri & Gilles Buisson, Meursault "Les Climats de Marguerite", Burgundy, France 2017/18	-	165

SPIRITS

	35ml
Beluga Noble vodka	9.50
Beluga Gold line vodka	12.50
Bombay Sapphire gin	8.50
Signal Hill Whisky, Canada	10
Bumbu Rum, Panama	11
Bumbu XO Rum, Panama	17
Crystal Head Vodka, Canada	9.50

COCKTAILS

Mimosa	17
Kir Royale	19
Select Spritz `The Original Venetian Spritz"	14

RED WINE

	Glass 175ml	Bottle
SILKY, JUICY, FRUITY		
Domaine Crêt des Garanches, Brouilly, Beaujolais, France 2020	13	48
Harrods, Bourgogne Pinot Noir, France 2018	13.50	48
Cerasuolo di Vittoria AA COS Sicily, Italy 2017	21	79
FRESH, PEPPERY, HARMONIOUS		
Harrods, Claret, Bordeaux, France	-	34
Malbec Terroir Los Miradores, Luigi Bosca, Uco Valley, Mendoza, Argentina 2018	14	52
SMOOTH, FULL-FLAVOURED, COMPLEX		
Bourgogne Hautes Cotes de Nuits Le Prieure, Domaine A. Verdet, France 2017	18	70
Chateau Belle-Vue, La Renaissance, Lebanon 2011	25	95
Ferdinando Principiano, Barolo Serralunga, Piedmont, Italy 2015	-	99
Nuit Saint Georges, Domaine Henri Gouges, Burgundy, France 2016	34	120
Gevry Chambertin Premier Cru La Perriere, Domaine Heresztyn, Burgundy, France 2014	40	190
Château Lagrange, Saint-Julien Grand Cru Classé, Bordeaux, France 2010	-	199

SOFT DRINKS

Coca-cola	4.75
Diet Coke	4.75
Sprite	4.75
Orange juice	5.75
Still/sparkling water	4.75
Tonic water	4.75

COFFEE & TEA

Espresso	4.75
Double espresso	5.25
Americano	5.25
Latte	5.75
Cappuccino	5.75
Tea selection	5.75

For details of the teas available, please ask a member of staff

Harrods
DINING HALL

If you have any allergies, special dietary requirements, or additional requests, please speak to a member of our team.

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